

## PUNTO FINAL *NARANJO* 2025

### Varietal Composition

100% Chardonnay

### Grapes

Sourced from Luján de Cuyo.

### Vineyards

With yields of less than 8 tons per hectare.

### Harvest

Manual in 17 kg plastic crates.

Picking at the sunrise.

### Alcoholic Fermentation

With skins, similar to red wine fermentation.

With selected yeasts in steel tanks at a maximum temperature of 18°C.

### Aging

In second-use French and oak barrels.

### ANALYTICAL DATA

Ph: 3.3

Total Acidity: 6 g/l

Residual Sugar: 1.8 g/l

Alcohol: 12.5%

### TASTING NOTES:

Golden orange in colour. On the nose, it presents notes of ripe peach, apricot, ginger, and flowers like chamomile; on the palate, citrus flavours such as tangerine peel and pink grapefruit are evident. In addition, aromas of vanilla and bourbon can be found, a result of its brief contact with used barrels. It is a vibrant wine, with fresh acidity and a sweet finish.

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